

BENJAMIN
 A CUT ABOVE  THE REST
STEAK HOUSE

APPETIZERS

JUMBO SHRIMP COCKTAIL (4)	\$23.95
JUMBO SHRIMP COCKTAIL (6)	\$34.50
JUMBO LUMP CRAB MEAT COCKTAIL	\$24.95
*LITTLE NECK CLAMS ON THE HALF SHELL	\$15.95
*FRESH OYSTERS ON THE HALF SHELL	\$19.95
BAKED CLAMS	\$16.95
LUMP CRAB CAKE	\$25.95
*SEAFOOD PLATTER (per person)	MP
LOBSTER COCKTAIL	\$25.95
SIZZLING CANADIAN BACON extra thick	\$5.75

SOUPS

FRENCH ONION SOUP gruyere cheese	\$11.95
BENJAMIN SOUP ground beef, potatoes, onions	\$11.95
LOBSTER BISQUE brandy, cream	\$14.95

SALADS

Dressing Choices:

Bleu Cheese, Creamy Garlic, House Vinaigrette, Russian

WEDGE SALAD bleu cheese dressing, diced Canadian bacon	\$12.95
ORGANIC MESCLUN GREENS frisée, diced tomatoes, house vinaigrette	\$10.95
THE CAESAR garlic croutons, shaved parmesan	\$12.95
BENJAMIN SALAD (for two) organic greens, lump crab meat, red onion, apple	\$17.95
SLICED TOMATO & ONIONS (for two) Benjamin sauce, bleu cheese dressing	\$13.95
CHOPPED TOMATO SALAD diced Canadian bacon, onions, bleu cheese dressing	\$14.95
BIBB SALAD crumbled bleu cheese, candied pecans, dried cranberries, balsamic vinaigrette	\$14.95
IMPORTED BUFFALO MOZZARELLA (for two) beefsteak tomatoes, basil, balsamic vinaigrette	\$22.95

**These items may be served raw, undercooked or may contain allergy sensitive ingredients.*

Consumer Information: Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. There is a certain level of risk associated with eating raw oysters. If you are afflicted by a chronic illness of liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from consumption or raw oysters, and should eat oysters fully cooked. If unsure of your risk, then please consult your physician.

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STEAK HOUSE

USDA
PRIME

STEAK & CHOPS

CHEF SELECTED, DRY AGED IN OUR OWN AGING BOX

*STEAK FOR TWO	\$107.95
*STEAK FOR THREE	\$161.95
*STEAK FOR FOUR	\$215.95
*NEW YORK SIRLOIN STEAK	\$53.95
*RIB EYE STEAK	\$56.95
*FILET MIGNON	\$53.95
*RACK OF LAMB	\$47.95
*VEAL CHOP, DOUBLE THICK, EXTRA HEAVY CUT	\$56.95

SEAFOOD

CHILEAN SEA BASS	\$44.95
*GRILLED NORWEGIAN SALMON	\$36.95
*GRILLED YELLOWFIN TUNA	\$41.95
WHOLE MAINE LOBSTER 2LB. / 3LB. (broiled or steamed)	\$32/LB
*STUFFED WITH CRAB MEAT	\$15.00
*SURF AND TURF	\$74.95
LOBSTER TAILS	MP

POTATOES

BENJAMIN HOME FRIES (add bleu cheese \$2.95 supplement)	\$12.95
MASHED POTATOES	\$10.95
COTTAGE FRIES	\$10.95
STEAK FRIES	\$10.95
JUMBO BAKED POTATO	\$5.95
ONION RINGS	\$10.95
COTTAGE FRIES AND ONION RINGS	\$15.95

VEGETABLES

CREAMLESS CREAMED SPINACH	\$11.95
ASPARAGUS sautéed in garlic & oil or steamed	\$13.95
BROCCOLI sautéed in garlic & oil or steamed	\$11.95
ONIONS sautéed	\$10.95
PEAS AND ONIONS sautéed	\$10.95
MUSHROOMS sautéed	\$12.95

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